





The Cresset - perfect for your special day

The Cresset would like to take this opportunity to congratulate you and your partner on your forthcoming marriage.

Our Events Team will work very closely with you from the start, offering you friendly and expert advice, and guiding you from the initial planning stages through to the actual unforgettable event. Together with packages to suit a wide range of budgets, and a positive, friendly attitude, we are here to support you and discuss all your requirements.

We offer a wide range of menus, from buffets to sumptuous sit-down meals, all prepared by our own in-house chefs. Our first class service will ensure you have a truly memorable day, to cherish for a lifetime.

In this brochure you will find information about the range of facilities and services that we can offer.

For more information visit www.cresset.co.uk or please contact the Events Team on 01733 842515 or 842513 to arrange a viewing of our elegant function suites.





Civil Ceremonies

We have been holding civil marriage and partnership ceremonies in our elegant function suites since 1998.

Accommodating up to 75 guests for the ceremony and up to 120 guests for a sit-down wedding breakfast, the Gallery Suite is perfect for your whole day. Alternatively, The Milton Suite can accommodate up to 50 guests, if booking your wedding reception in the adjoining Fitzwilliam Suite. For larger wedding ceremonies of up to 150, please ask our Events Team for details. Civil Ceremonies are only available when booking a wedding package.

Our picturesque Wedding Garden is available for those memorable photographs - weather permitting!

The Register Office will advise on when to give notice of your marriage. This notice of your intent to marry must be made in person to the Superintendent Registrar of the district in which you live. Please note that the Registrar cannot be booked more than a year in advance. The content of the ceremony must be agreed with the Superintendent Registrar.

For further information please contact:

The Superintendent Registrar, Peterborough Register Office, The Lawns, 33 Thorpe Road, Peterborough, PE3 6AB or telephone 01733 864646.

Church Ceremonies

If you live in Bretton or have a connection with Bretton Parish, you could hold your wedding ceremony at the Church of the Holy Spirit (CofE) within The Cresset. This convenient location means you can have the perfect Church wedding and reception all under one roof!

The Church also provide personal preparation for marriage sessions. This is a chance to prepare for life after the wedding and contemplate your future as a couple. This service is available to all couples, not just those getting married at the Church.

For more information, contact Rev. Bill Croft on 01733 263106 or Rev. Madeline Albert on 01733 686383.

Weddings at The Cresset

There are some fantastic offers available on room hire, depending on the size of your event. One of our events team will be happy to discuss this with you at your viewing appointment.

The Fitzwilliam Suite, situated on the first floor, is the ultimate in comfort and elegance. The Fitzwilliam Suite will hold up to 120 for a sit-down meal and accommodate up to 150 for your evening reception. The Suite is fully airconditioned and contains its own bar.



The adjoining Milton Suite is ideal for your ceremony and can also be used to serve the evening buffet.





Weddings at The Cresset



The Gallery Suite is extremely popular with its own reception area and separate bar area and is fully air-conditioned. The

Gallery Suite will hold up to 120 for a sit-down meal and accommodate up to 150 for an evening reception. The reception area is ideal for your ceremony.



The Sovereign Hall is fully air-conditioned and will accommodate 300 seated guests at round tables. The Sovereign is ideal for large scale weddings and can be hired in conjunction with Studio Two, which is perfect for greeting your guests.









Menus

On the following pages you will find a comprehensive menu selector, allowing you to create a menu that suits your individual requirements. If there are any dishes you would like which are not listed, please speak to our Events Team.

Service

Unless you have chosen a buffet option, all courses will be served to you and your guests at the tables along with coffee and wine. For buffet style main courses guests will be invited to the buffet a table at a time to avoid lengthy queues. Our friendly, experienced staff will be on hand all day to look after you and your guests.

When choosing your menu, please note that these menus are priced on the basis that you choose only one dish for each course. It is not possible to provide multiple-choice menus for your guests as it delays the service to an unacceptable degree.

Special Dietary Requirements

As you will see, vegetarians are catered for at the same price. Again, only one choice is possible. We are also able to cater for guests with special dietary requirements, providing we are informed in advance.

Children's Menus

For the children, simply halve the price of the adult menu. Please pre-order the children's menu when confirming your numbers, again only one choice is possible.







Starters

Chicken Caesar Salad

Chicken breast, cos lettuce, croutons & shaved parmesan with a Caesar dressing

Homemade Leek & Potato Soup

A tasty homemade soup topped with crispy bacon pieces.

Melon with Parma Ham

A fan of juicy honeydew melon with delicious parma ham and a fruity coulis.

Traditional Prawn Cocktail

Atlantic prawns on a bed of shredded iceberg, with tangy Marie Rose sauce and brown bread & butter.

Duck Pâté à l'Orange

A rich duck and orange pate with an orange glaze served with crisp melba toast







Traditional Roast Beef

Roast topside of beef with a homemade Yorkshire pudding, roast potatoes, fresh vegetables, horseradish sauce & gravy.

Stuffed Roast Chicken Breast

Roasted supreme of chicken with a tasty mushroom and bacon stuffing, served with roast potatoes, fresh vegetables & gravy.

Roast Lamb

Roast leg of lamb with a rosemary and redcurrant gravy, served with roast potatoes, fresh vegetables and mint sauce.

Boeuf Bourguignon

Slow cooked beef steak in a rich red wine sauce with shallots, bacon and mushrooms. Served with roast potatoes and fresh vegetables.

Roast Pork

Roast loin of pork with a shallot & cider jus.
Served with roast potatoes, fresh vegetables & crackling.

Vegetarían Maín Courses

Tomato & Mozzarella Tart

A light puff pastry tart filled with rich tomato sauce, fresh mozzarella and roasted cherry tomatoes.

Mediterranean Vegetable Crumble

Courgettes, chick peas, tomatoes, peppers mushrooms and onions topped with a savoury parmesan and herb crumble.

Cheese & Leek Pancakes

Sautéed leeks in a creamy cheese sauce, wrapped in light pancakes.





Desserts

Lemon Meringue Pie

With double cream

Quartet of Miniature Desserts

Chocolate Brownie, Raspberry Cheesecake, Lemon Slice and Choc Chip Blondie, all in miniature, served with double cream.

Fresh Fruit Meringue

Strawberries, raspberries and kiwi combined with whipped cream in a light meringue nest.

Profiteroles

Light choux pastry profiteroles filled with fresh cream topped with hot chocolate sauce.

Apple Pie

Hot Bramley apple pie served with rich toffee ice cream.

Cheese & Biscuits

Cheddar, Stilton and Brie, with assorted biscuits, grapes and celery.

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Coffee & Tea with after-dinner mints

3-Course Menu £30.00 per person

2-Course Menu £26.00 per person





Buffet Style Wedding Breakfast

Ideal as a lighter alternative for your wedding breakfast, with a more informal style.

Cold meats: Home Cooked Gammon Ham & Roast Turkey

Hot New Potatoes

Mixed Green Salad

Tomato, Basil & Red Onion Salad

Homemade Chunky Coleslaw

Pasta Salad with Peppers & Onions

Continental Rolls

Desserts

Choose one to be served to your guests at the table.

Strawberry Cheesecake
Fresh Fruit Meringue
Profiteroles
Belgian Chocolate Gateau

2-Course Buffet Menu £22.00 per person





Children's Menu

To cater for the children attending your wedding reception, simply halve the price of the adult menu and replace each course with one of the following options.

Starters

Soup Melon

Main Courses

Small portion of the adult meal
Crispy chicken strips with chips and peas
Sausages with mash and peas
Pasta bolognese
Crispy cod bites with chips and peas

Desserts

Ice Cream Strawberry Mousse





Finger Buffets

Our buffet menu selector makes it easy to design your own menu to suit your taste and budget. Just decide how many items you want and make your selections from the boxes below.

Option 1 - 5 Items £9.00 per person

Choose 1 from Box A, 1 from Box B and 3 from Box C

Option 2 - 6 Items £9.75 per person

Choose 1 from Box A, 2 from Box B and 3 from Box C

Option 3 - 7 Items £10.75 per person

Choose 1 from Box A, 2 from Box B and 4 from Box C

Option 4 - 8 Items £11.50 per person

Choose 1 from Box A, 3 from Box B and 4 from Box C

Box A

- · Sandwiches with white and brown bread
- Bridge rolls, white and wholemeal
- Soft Tortilla Wraps

All freshly prepared with a selection of fillings including vegetarian options

Box B

- Chicken Yakitori skewers of chicken cooked in a Japanese marinade
- Breaded Plaice Goujons With Tartare Sauce
- Quiche a selection of traditional quiche including vegetarian options
- Southern Fried Chicken Goujons
- Indian snack selection Mini vegetarian Pakora, Bhaji and Samosas
- Mexican Chicken Bites Spicy mexican style chicken in breadcumbs
- Vegetable Satay Couscous and mixed vegetable skewers
- BBQ Chicken Wings

Box C

- Fresh Crudités and dips
- Cheese & Onion Rolls
- Spicy Potato Wedges
- Vegetable Puffs

- Puff Pastry Sausage Rolls
- Cocktail Pork Sausages
- Cheese & Pineapple / Onion
- Crisps, Tortillas & Dips

Please note, you must cater for no less than 90% of your total number of evening guests.





Drinks Packages

Silver Package

Reception - Bucks Fizz
With the meal - Glass of House Wine
Toast - Glass of Sparkling Wine
£8.00 per person

Gold Package

Reception - Pimm's & Lemonade
With the meal - Glass of House Wine
Toast - Glass of Sparkling Wine
£9.00 per person

Diamond Package

Reception - Glass House Wine
With the meal - 2 Glasses of House Wine
Toast - Glass of Champagne
£10.50 per person

Drínks Per Glass

House Wine
Australian Colombard Chardonnay or Shiraz £2.50

Sparkling Wine
French Baron D'Arignac Brut £3.50

Champagne
H Lanvin Cuvee Selection Brut £7.50

Pimm's
With mint, cucumber, fresh fruit and lemonade £3.50

Child's Drinks Package
Chilled Orange Juice x 3 servings £3.00

Bucks Fizz

Sparkling Wine & Chilled Orange Juice £3.00





Our Pricing - at a glance

Room Hire

| Room | Ceremony | All day reception* | Evening Reception from 6pm |
|-------------------|----------|--------------------|----------------------------|
| Fitzwilliam Suite | - | £150 | £250 |
| Milton Suite | £120 | - | - |
| Gallery Suite | - | £150 | £250 |
| Gallery 2 | £120 | Included above | Included above |

^{*}Price based on booking of a full catering package minimum 50 guests.

Room hire for the Sovereign Hall is dependent on a wide range of factors, please ask for a tailor made quotation.

Catering & Drinks Packages

| Menu | Price Per Head | Children's Price |
|---------------------------------------------------------------------|------------------------------------|------------------|
| 3-Course Meal | £30.00 | £15.00 |
| 2-Course Meal | £26.00 | £13.00 |
| 2-Course Buffet | £22.00 | £11.50 |
| Evening Buffet 1 Evening Buffet 2 Evening Buffet 3 Evening Buffet 4 | £9.00 £9.75 £10.75 £11.50 | n/a |
| Silver Drinks Package | £8.00 | £3.00 |
| Gold Drinks Package | £9.00 | £3.00 |
| Diamond Drinks Package | £10.50 | £3.50 |

Included in your Room Hire price....

White table linen
white China, glassware, cutlery
Cake stand and knife
Coloured napkins and table covers
Printed menus and table plan
Dedicated wedding co-ordinator
Use of wedding garden for photos
VAT at 20%







The Cresset Ltd

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